

HOLIDAY HACKS

..... PRESENTED BY

Christmas
at GAYLORD HOTELS®

Christmas Tree Chocolate Chip Cupcakes

Ingredients:

- Cupcake liners & muffin/cupcake pan
- Refrigerated Chocolate Chip Cookie Dough tube (or any flavor is good)
- 16 oz. tub Buttercream or Vanilla Frosting
- Green food coloring
- Piping bags – disposable ones are easy to use or use a sandwich bag and cut the corner!
- Mini M&M's®
- Sixlets Candy



Directions:

1. Pre-heat oven to 300°.
2. Put cupcake liners in your muffin/cupcake pan.
3. Fill ½ full with the cookie dough.
4. Bake at 300° for 18 minutes until done. Test center with toothpick; if it comes out clean they are done.
5. Cool completely at room temperature.
6. Mix frosting with the green food coloring.
7. Pipe frosting on top of cupcakes aiming for a cone shape.
8. Decorate with mini M&M's® and top with a yellow Sixlets candy.